



→ LUNCH ←

APPETIZERS

- PICKLE PLATE**
Daily selection of house made pickles
- MATZO BALL SOUP**
Grandmother Dor’s Recipe
- BORSCHT**
Beet Soup, Sour Cream, Fennel Oil
- POTATO LATKE**
DGS Smoked Salmon and Crème Fraiche
- KNISH**
Potato, Lamb Merguez and Lentils, Raisin Mustard
- KREPLACH**
Bacalao Stuffed Ravioli with Roasted Tomatoes, Garlic and Za’atar Spice
- PICKLED BLUE FISH**
Radish and Salsa Verde, Russian Rye Toast
- CHOPPED LIVER**
Red Onion Marmalade. Double Baked Rye

SALADS

- HOUSE SALAD**
Mixed Greens, Chick Peas, Carrots, Wheat Berries, Caraway Vin
- BEET SALAD**
Beef Tongue, Shaved Fennel, Arugula, and Preserved Lemon
- SMOKED FISH SALAD**
Endives, Grapes, Rye Croutons, Bitter Herb Vin

SANDWICHES

- DGS PASTRAMI *OR* CORNED BEEF**
Creekstone Farms Brisket, House Made Mustard, Double Baked Rye
- SALMON PASTRAMI**
Labneh, Pickled Mustard Seeds, Cucumber Salad, Montreal Bagel
- WHITE FISH SALAD**
Tomato Jam, Fried Capers, Butter Lettuce, Challah
- ROASTED TURKEY**
Avocado, Peperonota, Provolone and Gribenes, Toasted Challah
- CORNED BEEF *OR* GRILLED EGGPLANT REUBEN**
Gruyere, Sauerkraut, Russian Dressing, Double Baked Rye
- THE WALLY B**
Beef Tongue, Pickled Apple, Fresh Horseradish, Double Baked Rye
- THE ISRAELI**
Hummus, Cucumber Salad, Pickled Beets, Sprouts, Feta, Russian Rye

ENTREES

- SMOKED HALF CHICKEN**
Pickled Turnips, Schmaltzy Greens, Pomegranate Jus
- PAN ROASTED HAKE**
Sunchokes, Rapini and Chermoula Sauce
- KASHA VARNISHKAS**
Bowties and Buckwheat with Olives, Harissa and Preserved Lemon
- HOLISHKES**
Beef and Rye Stuffed Cabbage in a Sweet and Sour Tomato Sauce

SIDES

- POTATO SALAD**
- COLESLAW**
- CUCUMBER SALAD**
- ROASTED CAULIFLOWER**
Ras Al Hanout
- FRENCH FRIES**
Za'atar Spice, Roasted Garlic Yogurt

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.



→ DINNER ←

APPETIZERS

PICKLE PLATE	5
Daily selection of house made pickles	
MATZO BALL SOUP	7
Grandma Dot’s Recipe	
BORSCHT	7
Beet Soup, Sour Cream, Fennel Oil	
KNISH	8
Potato, Lamb Merguez and Lentils, Raisin Mustard	
CHOPPED LIVER	8
Red Onion Marmalade, Gribenes, Double Baked Rye	
PICKLED BLUE FISH	9
Radish and Salsa Verde, Russian Rye Toast	
FRIED ARTICHOKE A LA JUDEA	9
Garlic and Caper Aioli	
APPETIZING BOARD (CHOOSE 3)	18
With Pletzel, Pickled Mustard Seeds, Chopped Egg	
Gravlax	Pastrami Smoked Salmon
Pickled Bluefish	Whitefish Salad
Smoked Salmon	Hot Smoked Mackerel

SALADS

BEET SALAD	11
Beef Tongue, Shaved Fennel, Arugula and Preserved Lemon	
HOUSE SALAD	8
Mixed Greens, Chickpeas, Carrots, Wheat Berries, Caraway Vin	
SMOKED FISH SALAD	12
Endive, Grapes, Rye Croutons, Bitter Herb Vin	

SANDWICHES

DGS PASTRAMI OR CORNED BEEF	13
Creekstone Farms Brisket, House Made Mustard, Double Baked Rye	
CORNED BEEF OR GRILLED EGGPLANT REUBEN	13.5/9
Gruyere, Sauerkraut and Russian, Double Baked Rye	
SALMON PASTRAMI	12
Labneh, Pickled Mustard Seeds, Cucumber Salad, Montreal Bagel	

ENTREES

KASHA VARNISHKAS	9/17
Bowties and Buckwheat with Olives, Harissa, and Preserved Lemon	
SMOKED HALF CHICKEN	19
Pickled Turnips, Schmaltzy Greens and Pomegranate Jus	
SAUTÉED HADDOCK	18
Sunchokes, Rapini, and Chermoula Sauce	
KREPLACH	9/17
Bacalao Stuffed Ravioli with Roasted Tomatoes, Garlic and Za’atar Spice	
SHISHLIK	18
Grilled Fish Kabob, Fregula, Tomato and Eggplant Stew	
HOLISHKES	18
Beef and Rye Stuffed Cabbage in a Sweet and Sour Tomato Sauce	
FLANKEN	21
Beef Short Ribs Braised with Tunisian Spices and Figs with Spinach and Mint	

SIDES

BRUSSELS SPROUTS, SHALLOTS, ROASTED GRAPES	7
POTATO LATĖKES, CREME FRAICHE, DGS APPLE PRESERVES	7
ROASTED CAULIFLOWER, RAS EL HANOUT	7
CHICK PEA CAKE, YOGURT, ZA’ATAR	7
CUCUMBER SALAD, RED ONION, DILL	7

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DRINKS

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COCKTAILS

ROB ROYSTEIN...PERFECT11

Dewers 12, Ginger Lemon Shrub, Sweet and Dry Vermouth, Angostura Bitters

TENTH WARD COOLER11

Bison Grass Vodka, Kummel, Celery Soda, Lime, Champagne

BRIDGETOWN APPLE ROYALE11

Dupont Calvados, Pyrat Rum, Spiced Apple, Lemon, Maple Bitters

THE MESHUGGINA11

Stolichnaya Orange Vodka, Carpano Sweet Vermouth, Aperol, Absinthe Rinse

MAZEL TOV COCKTAIL11

Champagne, Averell Plum Gin, Lavender Syrup, Lime

HALF STREET MARTINI11

Boyd and Blair Vodka, Dolin Dry Vermouth, Pickled Pearl Onions

DRAUGHT BEER

FOUNDERS REDS RYE PA7

LITTLE YELLOW PILS6

BELLS KALAMAZOO STOUT7

DC BRAU CORRUPTION IPA6

BOTTLES & CANS

GENESSE CREAM ALE4

TSING TAO7

GREAT LAKES EDMOND PORTER7

STRAFFE HENDRICK QUAD11

AVERY WHITE RASCAL7

DELERIUM TREMENS11

WINE BY THE GLASS

SPARKLING

WEINGUT GRUBER , Rose, Austria8

CHATEAU D LAUELEE, Loire France12

WHITE

CHARDONNAY DI LENARDO8

Friuli, Italy 2010

RIESLING RAVINES WINE CELLARS9

Finger Lakes, New York 2011

GRUNER VELTLINER SCHLOSS GOBELSBURG10

Gobelsbuger, Austria 2011

SAUVIGNON BLANC HANNES SABATHI11

Austria 2010

CATARRATO CHARDONNAY LEONE11

Sicily, Italy 2011

ROSE

CINSAULT GRENACHE DOMAIN TRIENNES10

Provence, France 2011

RED

GRENACHE SYRAH DAUVERGNE-RANVIER8

Rhone, France 2010

DOMAINE DUPUEBLE GAMAY8

Beauolais, France 2011

ERNESTO CATENA MALBEC9

Mendoza, Argentina 2011

LEON DE CASTRIS PRIMATIVO10

Apulia, Italy 2009

LA RIOJA ALTA VINA ABERDI TEMPRANILLO12

Rioja, Spain 2005

SOFT DRINKS

U-BET CHOCOLATE EGGCREAM3

DR BROWNS3

Black Cherry, Diet Black Cherry, Celery & Cream

SODAS3

COUNTER CULTURE COFFEE3.5

HOUSE SELECTION OF TEAS3

ICED TEA3



SPARKLING

10	WEINGET GRUBER, Rose, Austria	NV	\$8	\$30
11	CHATEAU DE L'AULEE, Loire, France	NV	\$12	\$44
12	ARGYLE WINERY, Brut, Oregon	NV		\$55
13	LOIUS ROEDERER, Brut, Champagne, France	NV		\$88

WHITE

50	COLOMBARD, Montgravet, Cotes de Gascogne, France	2010		\$26
51	ARINTO/LOUREIRO, Quinta Das Arcas, Conde Villar, Portugal	2010		\$28
52	RIESLING, Josef Leitz, "Dragonstone" Rheingau, Germany	2009		\$40
53	CHARDONNAY, Di Lenardo, Fruili, Italy	2010	\$8	\$32
54	PINOT GRIGIO, Inacyal Vineyards, Mendoza, Argentina	2011		\$26
55	RIESLING, Ravines Wine Cellars, Finger Lakes, New York	2011	\$9	\$36
56	GARGANEGA, Gini, Soave Classico, Italy	2011		\$42
57	GRUNER VELTLINER, Schloss Gobelsburg, Gobelsbuger, Austria	2011	\$10	\$38
58	KERNER, Abazia di Novacella, Alto Adige, Italy	2011		\$50
59	SAUVIGNON BLANC, Hannes Sabathi, Austria	2010	\$11	\$40
60	GEWURTZTRAMINER, Tramin, Alto Adige, Italy	2011		\$50
61	CATARRATO/CHARDONNAY, Leone, Tasca d'almerita, Sicily, Italy	2011	\$11	\$42
62	SAUVIGNON BLANC, Domaine Thomas, Clos de la Crele, Sancerre, France	2010		\$60
63	PINOT BLANC, Domaine Weinbach, Reserve, Alsace, France	2011		\$58
64	CHARDONNAY, Gilbert Picq, Chablis, France	2010		\$56
65	CHARDONNAY, Patz & Hall, Sonoma, California	2010		\$64
66	CINSAULT/GRENACHE(Rose), Domaine Triennes, Provence, France	2011	\$10	\$40

RED

100	LAMBRUSCO, Cleto Chiarli, Lambrusco di Sorbara, Modena, Italy	2011		\$36
101	GRENACHE/SYRAH. Dauvergne-Ranvier, Luberon Vin Gourmand, Rhone, France	2010	\$8	\$30
102	GAMAY, Domaine Dupueble, Beaujolais, France	2011	\$8	\$28
103	ZWEIGELT/BLAUFRANKISCH, Heinrech Red, Burgenland, Austria	2009		\$40
104	UVA DI TROIA, Santa Lucia, Castel del Monte, Puglia, Italy	2009		\$36
105	MERLOT/CABERNET SAUVIGNON, Cap de Merle, Bordeaux Superior, France	2009		\$36
106	TEMPRANILLO, La Rioja Alta Vina Aberdi, Rioja, Spain	2005	\$12	\$46
107	PINOT NOIR, Domaine Lucien Muzard, Santenay, Champs Claude, Burgundy, France	2010		\$80
108	SANGIOVESE, I Massi, Morellino di Scansano, Italy	2009		\$48
109	GAMAY, Christophe Pacalet, Moulin a Vent, Beaujolais, France	2010		\$48
110	CABERNET FRANC, Domaine Bernerd Baudry, Loire, France	2009		\$48
111	PINOT NOIR, Ampelos Vineyard, Santa Rita Hills, California	2004	\$11	\$38
112	NEBBIOLO, Palmina Wines, Santa Barbara, California	2007		\$58
113	PINOT NOIR, J. Christopher, Unfiltered, Williamamette Valley, Oregon	2009		\$66
114	CABERNET SAUVIGNON/ PETITE SIRAH, Teperberg Winery, Samson, Israel	2011		\$34
115	CABERNET SAUVIGNON, Ramian Estate, Parlay, The Bookmaker, Napa Valley, California	2010		\$42
116	MALBEC, Ernesto Catena, Tahuan, Mendoza, Argentina	2011	\$9	\$36
117	PRIMATIVO, Villa Santera, Leon de Castris, Puglia, Italy	2009	\$10	\$38
118	SYRAH/CARIGNAN, Domaine Sainte-Eugenie, La Reserve, Corbieres, France	2010		\$36
119	SYRAH/GRENACHE, Chateau St Jean, Chateauneuf du Pape, France	2009		\$76

DESSERT

200	MAURY BLANC, Mas de Lavail, Languedoc-Roussillon, France	NV	\$9	
201	PEDRO XIMENEZ, Hidalgo Viejo Triana, Jerez, Spain	NV	\$11	
202	DOWS, 10 Year Old Tawny, Portugal	NV	\$8	

DESSERT

MILK AND HONEY
PANNA COTTA, POACHED PEARS

BABKA BREAD PUDDING,
CINNAMON ICE CREAM

TEIGLACH, HUNGARIAN DOUGHNUTS
WITH TOASTED ALMONDS

DC STYLE CHEESECAKE,
POMEGRANATE

SWEET NOODLE KUGEL,
SALTED CARAMEL ICE CREAM

ALL

7

DRINKS

U-BET CHOCOLATE EGGCREAM 3

COUNTER CULTURE COFFEE
Decaf or Regular 3

HOUSE SELECTION OF TEAS
English Breakfast, Cammomile, or Green Tea 3

RYE

Old Overholt 8
Van Winkle 11

IRISH

Jameson 8
Red Breast 12

BOURBON

Woodford Reserve 10
Noah's Mill 10
Knob Creek 9
Van Winkle 15 yr 13
Four Roses Single 10

SCOTCH

Balvenie Double Wood 12yr 12
Laphroig 10 yr 12
Dewers 12 yr 9
Glenfarclas 25 yr 19

COGNAC and BRANDY

Osocalis Rare Alambic Brandy 11
Paul Giraud Napoleon 12
Delamain Pale & Dry 18
Domaine Dupont Calvados 10
Chateau du Tariquet Armagnac 9
Clear Creek Brandy
Apple 9
Pear 9
Blue Plum Slivovitz 10

DIGESTIF and DESSERT WINE

Fernet Branca 8
Fernet Menta 8
Zucca Amaro 8
Dow's 10 yr Tawny Port 8
Pedro Ximenez Hidalgo Triana 11
Maury Blanc 9